

## NEW INDIAN IS A DELIGHT

**A FLASH new Indian restaurant can now be found tucked behind Rochford Square.**

I was immediately impressed when the doors of Regency Spice were opened for us to reveal a tastefully decorated room with white leather booths & chairs, crisp linen and granite columns. The contemporary look was complete with ambient lighting set into the ceiling, which slowly changed from yellow to pink to mauve. No expense had been spared as not only did the dinner plates bear the Regency Spice logo, but so did the freshly-laid carpet. For starters I opted for the hush tikka duck. This was unexpectedly tender & delicately spiced. The meat was off the bone & had been marinated in herbs & spices before being cooked in a tandoor, a clay oven.

My boyfriend tried the salmon kebabs which were unlike anything we had tasted at an Indian restaurant before. They had a smooth texture & melted in the mouth. For the main course my boyfriend had a special Nepalese dish - Gurkha Jingha prawns - as one of the chefs comes from this region.

The prawns were huge specimens, marinated in wholegrain mustard, lemon juice & ground spices, served in a medium sauce. They went down a treat. I had the Regency supreme lamb which was cooked

with garlic & ginger.

We were both impressed as the delightful taste actually changed as it hit different parts of the palate. We also tried the saag bahji, a dish of spinach which was pleasant as it had not been overcooked.

To accompany our main courses we had naan & mushroom pilau rice.

The menu is diverse. As well as a variety of Indian dishes there are also Persian & Thai options. For the less adventurous there are traditional dishes such as chicken tikka masala. I topped the meal off with a delicate mango kulfi, an Indian icecream. Although this had been bought in from London it was lovely & refreshing. We had a peek at the upstairs function room which was decorated in the same manner as the down stairs & had a karaoke machine, TV screens & smoke machines. The restaurant is a welcome addition to Rochford, offering an interesting array of dishes.

Atmosphere	★★★★★
Food	★★★★★
Decor	★★★★★
Value	★★★★★
Service	★★★★★
Wheelchair Access	Yes

Laura Smith Southend Echo  
26th May 2010

THE Regency Spice Indian Restaurant may not have been open very long, but it has quickly established itself as one of the finest in the area. Situated in Back Lane, Rochford, just off the main square, its décor is out of this world, mixing modern with authentic, creating a perfect dining atmosphere. The menu is extensive, with a vast array of dishes to suit all palates.

Upon arrival, you are greeted in the reception area and taken to your Table, all of which have bottled water available. Whilst browsing through the menu, my eyes were drawn to the Regency Combination Platter. Why? I thought no one had come up with this idea for an Indian restaurant before. In much the same style as the mixed hors d'oeuvres at a Chinese restaurant, it consists of a mixture of dishes. Presented beautifully on a platter for either 2 or 4 people. Delightful. We opted to try this & it was delightful. It consisted of a Shami Kebab (minced lamb), Shahi Murg (chicken) Shahi Bora (minced chicken), Chicken & Lamb Tikka, Mixed Pokora (thinly sliced vegetables) & Aloo Chat (potatoes in a special chat massala). This was a perfect mix, with the meats cooked to perfection, the lamb melted in the mouth & the Aloo Chat was one of the tastiest I have had. The only warning I would give is that the portions are generous & if you do enjoy Indian food as much as I do, try to leave some room for the main course.

For the main course there is a vast selection of dishes, but I took the advice of the staff & opted for the Chicken Noor Jahani & the Mixed Korai. These were accompanied by Bombay Potatoes & a Peshwari Nan. Although I have had Korai dishes before, I have never had a Mixed Korai. This consisted of chicken, prawns & lamb in a beautiful spicy sauce. The mixture was delightful on the tastebuds. It's really nice

to have so many different flavours all in one dish. The prawns were really tasty, the chicken cooked to perfection & the lamb as I said before, just melted in the mouth. Truly this was an outstanding dish & one I will be having again.

My partner had the Chicken Noor Jahani. This was chosen mainly because she normally likes a bhuna strength dish & this was on a par, not too hot, but full of taste. It consisted of Chicken in a sauce consisting of yoghurt, tomato puree, crushed garlic, ginger, & a unique blend of spice. Perfection. This was a lovely dish, the chicken was cooked to perfection & the flavour was fantastic. The Bombay potatoes were nice & spicy & the peshwari Nan, we both agreed, was the best we have tasted. Although there is a wide range of desserts available, we opted for a coffee to round off a wonderful evening, perfect food & fantastic surroundings.

The service was second to none, the food faultless & we would recommend the Regency Spice to anyone who loves Indian Food.

The Regency Spice also cater for parties in their upstairs function suite. They cater for all special occasions & also host regular tribute night that are proving very popular. But if for no other reason, visit the Regency Spice for their Combination Platter, a fantastic dish, the perfect mix & a first as far as I know for an Indian Restaurant. The prices are also very reasonable.

Food	★★★★★
Decor	★★★★★
Value	★★★★★
Service	★★★★★

Times  
20th October 2010

## SPECIAL SET MEAL RECOMMENDATIONS

### One Person £12.95

Chicken Pakora  
Chicken Tikka Massala or Chilli Chicken  
Bhuna  
Pilaw Rice  
Nan Bread  
Bombay Potato  
Popadam

### Two Persons £23.95

Chicken Pakora  
Mixed Kebab  
Chicken Tikka Massala  
Special Chicken Jaffong  
2 Pilaw Rice  
1 Plain Nan Bread  
Potato & Cauliflower Bhajee  
2 Popadams

### Three persons £35.95

Sheek Kebab  
Shami Kebab  
Vegetable Samosa  
Prawn Curry  
Chicken Bhuna  
Meat Korai  
3 Pilaw Rice  
2 Nan Bread  
Vegetable Curry  
Potato & Cauliflower Bhajee  
3 Popadams

### Four Persons £46.95

Tandoori Chicken  
Chicken Tikka  
Lamb Tikka  
Prawn Puri Chicken Tikka Massala  
Chicken Tikka Dupiaza  
Methi Ghost  
King Prawn Korai  
4 Pilaw Rice  
2 Nan Bread  
Mushroom Bhajee  
Bombay Potato  
4 Popadams

## SOFT DRINKS

Coke, Diet Coke, Lemonade, Red Bull, Sparkling Water, Mineral Still Water, J20 (Various)  
Selection of Beers & Wines Available

### Festive Special

#### Christmas Day Lunch

12:00pm to 6:00pm

#### Boxing Day Buffet

12:00pm to 11:30pm

### Please enquire

### SPECIAL SUNDAY BUFFET

Now with an even greater selection of dishes to choose from.

Served 12 noon till 12 midnight

Eat as much as you like  
EXTENSIVE RANGE OF INDIAN CUISINE  
ALL TASTES CATERED FOR

### ADULTS £9.95 CHILDREN £4.95

### LARGE PARTIES WELCOME

Now with an even greater selection of dishes to choose from.

Served 12 noon till 11.30pm

Eat as much as you like  
EXTENSIVE RANGE OF INDIAN CUISINE  
ALL TASTES CATERED FOR

### CALL FOR MORE DETAILS

### MIDWEEK SPECIAL

5 COURSE MEAL

Papadoms & Chutney

Any Starter

Any Main with any Rice

Any Naan or Side Dish

Tea or Coffee (Eat in only)

(KING PRAWN & DUCK DISHES £2 EXTRA)  
AVAILABLE MONDAY TO THURSDAY

### EAT IN £13.95 TAKEAWAY £12.95

### CHARITY NIGHT

50% WILL BE DONATED TO A CHARITY OF YOUR CHOICE

We can cater for parties from 30 - 250 guests

### CALL FOR MORE DETAILS



## REGENCY SPICE

Dine at Home

01702 530422 / 531324

Free Home Delivery

Open 7 Days A Week

Mon - Thur: 12noon - 2.30pm & 5.30pm - 11.30pm

Fri - Sat: 12noon - 2.30pm & 5.30pm - Midnight

Sunday: 12noon - 11.30pm

12noon - 6.00pm Christmas Day

12noon - 11.00pm Boxing Day (All-Day Buffet)

www.regencyspice.com



Prices include vat @ 20%. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across india. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish, chicken and meat may contain small bones.

